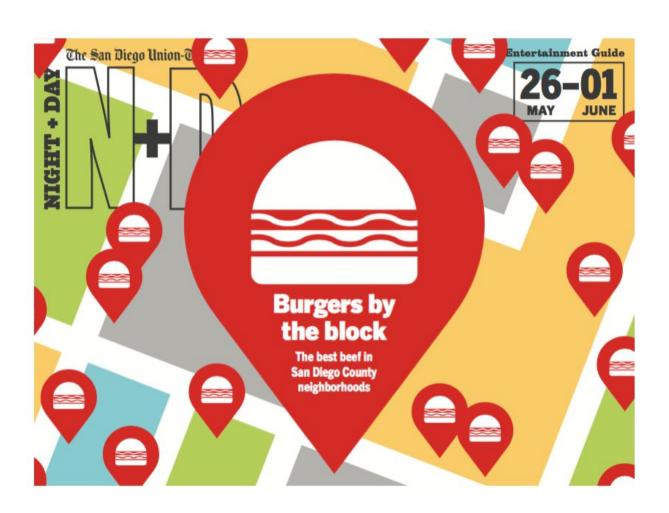
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COVER STORY



BY PAM KRAGEN

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DID YOU KNOW?

SAN DIEGO'S NEWEST BURGER SPOT — IT OPENED JUST TWO MONTHS AGO — IS BAR-RIO LOGAN'S MISH-MASH. ITS HALF-POUND BRANDT BEEF BURGERS COME WITH CRISPY FRIED ONION STRINGS, GARLIC AIOLI AND GOAT CHEESE STUFFING. 1985 NATIONAL AVE. (619) 955-8544 OR MISH-MASHSD.COM.



PAM KRAGEN U-T

A ground Kobe beef burger at Bertrand at Mr. A's restaurant in Bankers Hill.

SAN DIEGO'S BEST NEIGHBORHOOD BURGERS

IN HONOR OF NATIONAL HAMBURGER DAY, TRY ONE OF THESE PATTIES AT A LOCALLY OWNED RESTAURANT NEAR YOU

aturday is National Hamburger Day, so if you ever needed a reason to head out and sample a few, we offer a collection of our favorite burgers from homegrown restaurants in a neighborhood near you.

Bankers Hill

The three B's make Bankers
Hill's burger central. First up is
Balboa Bar-& Grill, a new bar with
an old-fashioned, affordable 1/3pound burger that tops with locals.
There are six to choose from, but we
like the namesake Balboa Burger.
1863 Fifth Ave. (619) 955-8525 or
thebalboabarandgrill.com. Ber-

trand at Mr. A's is better known for its spectacular view, but its houseground Kobe burger (made with different toppings every day, like Hilliker's Ranch eggs and barbecued short ribs) is a worthy match for the sunset. 2550 Fifth Ave., (619) 239-1377 or asrestaurant.com. Bankers Hill Bar + Restaurant's famed BH Burger is a deluxe, but still straightforward, classic with white cheddar, pickled onions and buttery brioche bun with crunchy sizziling frites. 2202 Fourth Ave. (619) 231-6222 or bankershillsd.com.

Carlsbad

Pure Burger's ultra-juicy, grass-

fed, locally sourced, never-frozen burgers are the centerpiece of this quick-service, family-owned entress. 2641 Gateway Road. (760) 683-300 or pure-burger.com. Notorious Burgers' B.I.G. Burger starts with a Brandt beef ground chuck patty, topped with honey-cured bacon, cave-aged cheddar, grilled onions, local tomatoes, lettuce and secret, spicy sauce. 6955 El Camino Real. (760) 431-2920 or notoriousburgers. com. The year-old Craft Burger serves half-pound Angus burgers on fresh-baked brioche burn. Simple and good. 300 Carlsbad Village Drive. Suite 120. (760) 433-2940 or Drive. Suite 120. (760) 433-29740 or

craftburgerco.com.

Downtown

Whiskey Girl's succulent whiskey burger is basted with whiskey, topped with Philly strion steak, sauteed onions, bacon and cheddar and mozzarella cheeses on a brand-ed brioche bun and served with Parmesan fries and a shot of Jack Daniel's. 702 Fifth Ape. (619) 236-1616 or whiskeygirl.com. Neighborhood gastropub can be credited for sparking no less than Ban Diego's gournet burger trend and its owners' (CH Projects) booming restaurant empire. The double-patty American Burger's NH sauce is addictive. 77 G



Oceanside
The middle letters of
"burger" were the name
inspiration for Urge Gastropub & Whiskey Bank. Of its five signature burgers, the best-seller is the California, with a grass-fed beef patty topped with beer-batter topped with beer-batter fries, avocado, aged cheddar, spicy aioli and more. 2002 S. Coast Highway. (760) 429-7424 or urgegastropubcom. The Hawaiian-inspired Loco Moco Burger at Hello Betty Fish House is a savory treat, with brown gravy. Spam slices and fried gravy, Spam slices and fried egg and grilled onions. 211 Mission Ave. (760) 722-1008 or hellobettyoceanside.com.

The California Burger at Urge Gastropub in Rancho Bernardo is stuffed with fries and avocado.